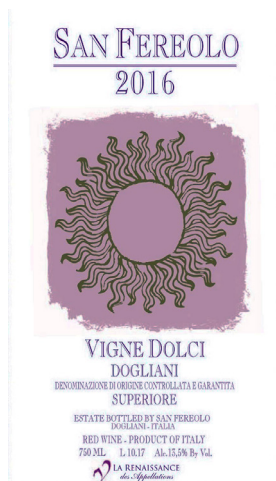


# San Fereolo



## Vigne Dolci Dogliani



### At a Glance:

- **Appellation:** DOCG Dogliani
- **Uvaggio:** Dolcetto (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1 ha of vines in the Vigne Dolce parcel, in the Rocca Ciglie subsection of Dogliani
- **Soil Types and Compositions:** Limestone-clay and sand
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,000-5,000 vines/ha
- **Average Yields:** 40-50 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-October

### In The Cellar:

- **Fermentation:** After total destemming and crushing, wine ferments spontaneously in stainless-steel tanks. Cuvaision lasts c. 8 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees for 4 months following malolactic.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** c. 12 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfiltered
- **Sulfur:**

### In The Glass:

This vineyard's high-altitude position (at 600 meters above sea level, it is Nicoletta's highest) reveals itself in a lifted, invigoratingly pure nose of bright red fruits and sun-kissed stones. Whereas much Dolcetto is merely fruity and floral, an earth-tinged savory streak gives Vigne Dolci an extra aromatic dimension, and Nicoletta's hands-off approach to the fermentation is evident in just the barest hint of volatility (a signature of her style) which lifts rather than dominates.